

WHITE CHOCOLATE APRICOT MONAKA

INGREDIENTS

- 70g *DLA Ivana 30%
White Chocolate*
- 70g White bean paste (Shiro-an)
- 50g *DLA Apricot
Filling & Topping*
- 20 Monaka shells
(store-bought)

PREPARATION:

Melt DLA Ivana 30% White Chocolate in a double boiler or microwave.

METHOD:

1. Mix the melted DLA 30% Ivana White Chocolate and sweet white bean paste until incorporated, then transfer to a piping bag.
2. Pipe into the monaka shells, add DLA Apricot Filling & Topping and close with another monaka shell.

FEATURED PRODUCTS

Ivana 30%
White Chocolate



Apricot
Filling & Topping